

SPRING  
RESTAURANT

# SPRING

## RESTAURANT

SERVICE HOUR 06:30 AM - 11:00 PM

Indulge in a diverse culinary experience at Spring Restaurant, our all-day dining venue offering an array of international dishes. From breakfast through dinner, enjoy a wide selection of global cuisines prepared with fresh ingredients.

Whether you're craving a hearty meal or a light snack, our menu caters to every palate, ensuring a satisfying dining experience any time of day.








At Spring Restaurant by Wyndham Garden Phuket Kamala, we bring the rich flavors of the Andaman Sea and Phuket's lush lands directly to your table, celebrating local ingredients and sustainable practices. Our commitment to zero waste drives our operations, from minimizing food waste to eco-friendly packaging, ensuring that each dining experience leaves a light environmental footprint.

We source produce from nearby farms, supporting local agriculture and bringing guests the freshest ingredients with a taste of international authentic.
















Join us at Spring Restaurant for a meal that nourishes both body and planet, reflecting our dedication to Phuket's land, sea, and community.

# ALL DAY MENU



## APPETIZER

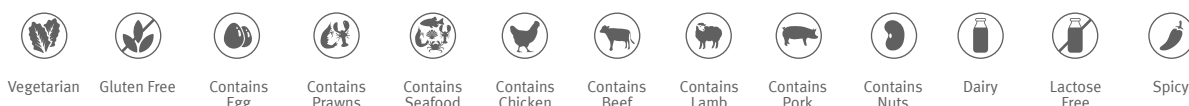
- POR-PEA TOD**    **170**  
Deep fried vegetable spring roll Served with sweet plum sauce
- SATAY GAI**   **180**  
Charcoal grilled chicken satay Served with cucumber, shallot, turnip, coriander salad, peanut sauce and toasted bread
- BETROOT CURED SALMON GRAVLAX BRUSCHETTA**   **190**  
Beet root and dill cream cheese, rocket, sour dough

## SALAD

- GREEN SALAD**  **200**  
Green salad, carrot, cucumber, tomato, avocado, walnut and anchovy vinaigrette dressing
- GRILLED ROOT VEGETABLE SALAD**   **210**  
Honey glaze grilled root vegetable, with homemade ricotta cheese, walnut, sesame and honey mustard vinaigrette
- GRILLED CHICKEN CAESAR SALAD**   **220**  
Grilled chicken, romaine, garlic crouton, soft boiled egg, parmesans
- BUFFALA CHEESE**    **350**  
Italian creamy cheese, tomato cherry, pesto, black olive tapenade, Parma ham and sweet balsamic
- GRILLED TUNA**  **280**  
Sesame grilled sous vide tuna, with quinoa, edamame bean, carrot, kale, cherry tomato, served with sesame dressing
- ROASTED BEEF SALAD**    **290**  
Sous vide veal loin served with tuna mayo sauce, caper, sundried tomato
- LAAB TUNA**   **190**  
Spicy tuna salad with toasted rice, shallot, coriander, chili, and avocado
- YUM SOM O GOONG YANG**  **270**  
Pomelo Salad with grilled prawn, toasted grated coconut, shallot, and tamarin sauce

## SOUP

- TOM YAM GOONG**    **210**  
Thai spicy sour soup with prawn, galanga, lemongrass, kaffir lime, shallot, tomato cherry mushroom and chili paste







\*Allergen information available on request. Please inform your waiter of any allergies or food intolerances.























\*Prices are in Thai Baht and are included to 10% service charge and 7% VAT

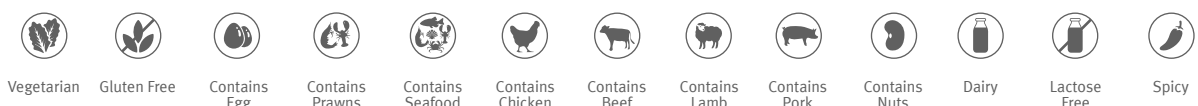
# ALL DAY MENU

## SOUP

|  |            |
|--|------------|
| <b>TOM KHA GAI</b>    | <b>190</b> |
| Thai Coconut soup with chicken, galanga, lemongrass, kaffir lime, tomato cherry, and coriander   |            |
| <b>MIXED WILD MUSHROOM</b>   | <b>220</b> |
| With garlic crouton and truffle oil  |            |
| <b>NOODLE SOUP</b>    | <b>190</b> |
| With chicken   |            |

## MAIN COURSE

|  |            |
|--|------------|
| <b>CHICKEN THIGH LEG</b>     | <b>420</b> |
| Roasted Sous vide chicken thigh leg with cauliflower puree, beetroot, and double chicken jus   |            |
| <b>BEEF TENDERLOIN</b>     | <b>890</b> |
| Charcoal Grilled Black Angus Grain-fed beef tenderloin with carrot and garlic puree, asparagus, roasted potato and foie Gras truffle beef jus  |            |
| <b>SHORT RIB</b>     | <b>550</b> |
| Stew beef short rib with garlic mash potato, baby carrot and gremolata   |            |
| <b>SEABASS</b>    | <b>520</b> |
| Grilled fillet of seabass cooked in rich tomato sauce, olive, potato, tomato cherry, basil parsley and fish broth  |            |
| <b>TAGLIATELLE BEEF RAGU</b>    | <b>360</b> |
| Tagliatelle with stew beef, parsley and parmesan cheese  |            |
| <b>SPAGHETTI SCOGLIO</b>    | <b>360</b> |
| Tuna, caper, olive, basil, parsley tomato cherry and fish broth  |            |
| <b>RIGATONI CARBONARA</b>       | <b>370</b> |
| Classic Italian carbonara with guanciale, egg yolk, black pepper and pecorino Romano cheese  |            |
| <b>PAD MEE SAPAM</b>            | <b>230</b> |
| Phuket local stir Fried Hokkien Noodle with seafood and egg  |            |
| <b>PHAD THAI GOONG YANG</b>   | <b>320</b> |
| Stir- Fried rice noodle with grilled prawn, chives, bean sprout, and phad thai sauce   |            |
| <b>GREEN CURRY BEEF CHEEK</b>    | <b>420</b> |
| Overnight sous vide green curry beef cheek, with crispy eggplant, small eggplant, basil, chili, kaffir lime and coconut milk   |            |
| <b>MASSAMAN LAMB SHANK</b>     | <b>410</b> |
| Thai Masaman curry with lamb shank, Thai spice, potato, onion, fried shallot and nut   |            |








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## MAIN COURSE

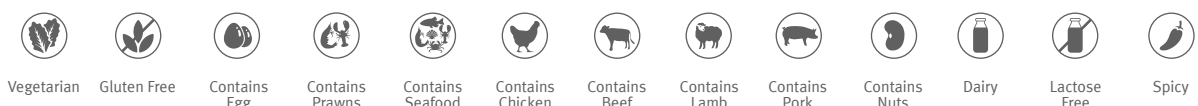
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|   |            |
|---|------------|
| <b>MEE-HOON-GAENG-POO</b> <br>Crab yellow Curry with Vermicelli  | <b>340</b> |
| <b>CHOO CHEE PLA</b>  <br>Thai Choo Chee fillet of seabass curry with Bok Choy kaffir lime leaf and chili | <b>360</b> |
| <b>FRIED RICE CHICKEN</b>  <br>With condiment   | <b>270</b> |

## BURGER AND SANDWICHES

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|  |            |
|--|------------|
| <b>PATTY BEEF BURGER</b>     <br>Charcoal Grilled Homemade beef patty burger with egg, tomato, lettuce, bacon, cheddar cheese and homemade wedge potato | <b>290</b> |
| <b>CHICKEN BURGER</b>   <br>Grilled Marinated chicken breast, with tomato, lettuce, cheddar cheese spicy mayo and homemade French fried  | <b>280</b> |
| <b>STEAK SANDWICH</b>   <br>Charcoal grilled marinated sirloin steak, sour dough, rocket lettuce, onion caramelize, tomato, romesco sauce and homemade wedge potato Cheddar Cheese  | <b>270</b> |
| <b>GRILLED VEGGIE SANDWICH</b>    <br>Mixed grilled vegetable, pineapple, pesto sauce, cheddar cheese and French fried   | <b>250</b> |
| <b>FISH AND CHIP</b>  <br>White fish, homemade French fried and spicy tartare dressing   | <b>290</b> |
| <b>BEEF TACO WRAP</b>   <br>Mexican style Beef taco with guacamole, tomato salsa, coriander and jalapeno  | <b>190</b> |







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## DESSERT

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|  |            |
|--|------------|
| <b>MIXED FRUIT</b><br>Phuket Local Mixed fruit   | <b>190</b> |
| <b>KHAO NEOW MAMUANG</b><br>Mango sticky rice with sesame and nut  | <b>190</b> |
| <b>CLASSIC TIRAMISU</b> <br>Homemade classic tiramisu with mixed berries  | <b>220</b> |
| <b>PANNA COTTA</b> <br>With mango and passion fruit   | <b>190</b> |
| <b>CHEF SPECIAL DESSERT</b>  <br>A tube-shaped shell of pastry dough filled with a sweet creamy filling top with chocolate and pistachio served with vanilla ice-cream | <b>230</b> |

## SELECTION OF SHERBET

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|                   |            |
|-------------------|------------|
| <b>VANILLA</b>    | <b>100</b> |
| <b>STRAWBERRY</b> | <b>100</b> |
| <b>COCONUT</b>    | <b>100</b> |
| <b>CHOCOLATE</b>  | <b>100</b> |



Vegetarian



Gluten Free



Contains  
Egg



Contains  
Prawns



Contains  
Seafood



Contains  
Chicken



Contains  
Beef



Contains  
Lamb



Contains  
Pork



Contains  
Nuts



Dairy



Lactose  
Free



Spicy

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May your dining experience be filled with joy,  
good health, and cherished moments, as we offer you not only  
exquisite flavors but also a warm and welcoming atmosphere.  
Enjoy the blessings of good service,  
delightful dishes, and memorable moments at our table.

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